

Please amend claims 39, 40 and 57 to read as follows:

39. (Twice Amended) A method of providing an indication of at least one of meat quality, pH levels, and stress levels in an animal, the method comprising:

- a) obtaining measurements corresponding to a body temperature of the animal at periodic sampling intervals;
- b) applying an algorithm to the measurements obtained from a), which algorithm cumulatively takes account of variations in body temperature over time; and
- c) comparing the results of the algorithm to a predetermined threshold.

40. (Twice Amended) A method of providing an indication of at least one of meat quality, pH levels, and stress levels in an animal, the method comprising:

- a) obtaining measurements corresponding to a body temperature of the animal at periodic sampling intervals;
- b) applying an algorithm to the measurements obtained from a), which algorithm cumulatively takes account of variations in body temperature over time; and
- c) correlating the results of the algorithm with at least one of a meat tenderness, a pH, and a stress standard.

57. (Twice Amended) A system for providing an indication of at least one of meat quality, pH levels, and stress levels in an animal to be slaughtered, the system comprising:

a body mountable measurement device for obtaining measurements corresponding to the body temperature of the animal at periodic sampling intervals over a period of between 3-36 hours; and

a processor having input means for receiving the measurements from the measurement device, the processor operable to implement an algorithm to the measurements, which algorithm cumulatively takes account of variations in body temperature over time, wherein the processor has output means for providing the result of the algorithm.